

Kambrook 12 Month Replacement Warranty

In Australia, this Kambrook Replacement Warranty does not affect the mandatory statutory rights implied under the Trade Practices Act 1974 and other similar State and Territory legislation relating to the appliance. It applies in addition to the conditions and warranties implied by that legislation.

In New Zealand, this Kambrook Replacement Warranty does not affect your mandatory statutory rights implied under the Consumer Guarantees Act 1993 in relation to the appliance. It applies in addition to the conditions and guarantees implied by that legislation.

This Kambrook Replacement Warranty is valid only in the country of purchase, but other statutory warranties may still apply.

This Warranty card and the purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook Replacement Warranty. Please note that under any applicable statutory warranty you are not required to produce these documents, but may be required to provide a proof of purchase.

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months domestic use from the date of purchase (or 3 months in a commercial situation).

The Kambrook Replacement Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of, misuse or abuse, negligent handling or if the product has been used other than in accordance with the instructions. The Kambrook Replacement Warranty excludes breakables such as glass and ceramic items, consumable items and normal wear and tear.

This Kambrook Replacement Warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. Subject to your statutory rights, in the event of Kambrook choosing to replace the appliance, the Kambrook Replacement Warranty will expire at the original date, i.e. 12 months from the original date of purchase.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1 300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on the website at www.kambrook.com.au or www.kambrook.co.nz

Kambrook 12 Month Replacement Warranty

Your Purchase Record (Please Complete)

Attach a copy of the purchase receipt here.

Date Of Purchase _____

Model Number _____

Serial Number _____

Purchased From _____

(Please don't return purchase record until you are making a claim)

Kambrook - Australia
Building 2, Port Air Industrial Estate
1A Hale Street
Botany NSW 2019
Australia
Customer Service Line 1300 139 798
Customer Service Fax 1800 621 337
www.kambrook.com.au

Kambrook - New Zealand
Private Bag 94411
Botany, Manukau
Auckland 2163
New Zealand
Customer Service Line/Spare Parts
0800 273 845
Customer Service Fax 0800 288 513
www.kambrook.co.nz

KAMBROOK

THE SMARTER CHOICE



QuikSnaks
Crepe Maker

KSM1CR

Instruction Booklet

Important

Please retain your instruction book for future use.

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook QuikSnaks Crepe Maker

- Carefully read all instructions before operating the Crepe Maker and save for future reference.
- Remove any packaging material and promotional labels before using the Crepe Maker for the first time.
- Do not place the Crepe Maker near the edge of a bench or table during operation. Ensure the surface is dry, level and free of water, flour, etc.
- Do not place the Crepe Maker on or near a hot gas or electric burner, or where it could touch a heated oven.
- When using the Crepe Maker, provide adequate air space above and on all sides of the appliance for air circulation.
- Do not attempt to operate the Crepe Maker by any method other than those described in this booklet.
- Always operate the Crepe Maker on a heat-resistant level surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Do not use on a sink drain board.
- When operating the Crepe Maker, ensure the power cord is kept away from any heat source including the surface of the Crepe Maker.
- Always ensure the appliance is turned off at the power outlet and the cord is unplugged before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not place anything on top of the appliance, when in use and when stored.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not touch hot surfaces. Use the handles to lift. Remove the crepes with a heat-proof plastic spatula or tongs.
- Do not use sharp objects or utensils on the Crepe Maker as they may scratch or damage the cooking surface.
- Do not operate the Crepe Maker continuously for more than 30 minutes. Allow the appliance to rest for 30 minutes between each use.
- Always keep the appliance clean. Follow the cleaning instructions provided in this book.
- Do not leave the Crepe maker unattended when in use.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning the Crepe maker.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or crepe maker body in water or any other liquid.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Your QuikSnaks Crepe Maker

- 1. Powerful 800 watt element cooks crepes or pancakes in minutes
- 2. Large 200mm cooking area
- 3. Easy clean non-stick cooking surface
- 4. Crepe maker handle makes it easy to spread mixture
- 5. ON/OFF button with 'HEATING' light makes it easy to operate



Operating Your QuikSnaks Crepe Maker

Before First Use

Before first use remove all promotional stickers and packaging material.

Wipe the plate with a damp cloth and oil it slightly, but do not immerse the product in water.

Operating Instructions

1. Prepare the crepe batter according to the instructions on page 10.
2. Plug the Crepe Maker into a 230V or 240V power outlet and switch on the power at the power outlet. Turn the Crepe Maker to the 'ON' position. The Red 'HEATING' light will come on indicating that the element is pre-heating.
3. Once the 'HEATING' light has turned off, turn the preheated plate over and immerse onto a deep dinner plate containing the batter, for no more than 2 seconds. A smooth coat of batter will remain on the plate's surface. Then lift the Crepe Maker off the batter. Turn the Crepe maker to face upward and place on the counter. (Alternatively, pour the batter on to the crepe maker moving the handle in a circular motion in order to spread the batter evenly).
4. If the crepe, that is only baked on one side, has the required doneness, loosen the crepe from the plate with the spatula and place it on a dish or roll it.
5. The thickness of the crepe can be varied by holding the unit for a few seconds longer over the batter. If the Crepe Maker is held for too long over the batter, then the batter will not adhere.
6. If the plate becomes too greasy, ensure that it is wiped with a clean cloth.
7. Crepes are best freshly prepared, but if cooking a large quantity, you can keep them stored in the oven at 80°C.
8. After the appliance is used, turn the 'ON' button to 'OFF'. Switch off at the power outlet and unplug the appliance.

Care, Cleaning and Storage

Cleaning

Before cleaning, switch the power off at the power point and then unplug the power cord.

Allow the Crepe Maker to cool slightly. The Crepe Maker is easier to clean when slightly warm.

Always clean your Crepe Maker after each use to prevent a build up of baked-on foods.

Wipe cooking plates with a soft damp cloth to remove food residue. To remove baked-on food residue, squeeze some hot water over the food residue then clean with a non-abrasive, soft scouring pad. Wipe clean and dry thoroughly with a soft clean, cloth.

NOTE: The cooking plates have a non-stick coating. Do not use abrasives or metal utensils to remove food residue as they will scratch and damage the coating.

NOTE: Do not use spray-on non-stick cooking sprays or oils as these may affect the performance of the non-stick surface on the cooking plates.



WARNING: Do not immerse any part of your Kambrook Crepe Maker in water or any other liquid.

Storage

Switch the Crepe Maker off at the power point and unplug the power cord from the power point. Allow to cool completely.

Follow cleaning instructions and ensure appliance is completely dry.

Wrap the power cord around the cord storage area underneath the appliance.

Store the Crepe Maker on a flat, dry level surface. Do not place anything on top of the Crepe Maker.



WARNING: When moving the Crepe Maker, never lift the Crepe Maker by the power cord.

Recipes

Recipes

Basic Crepes

Makes 8

1½ cups plain flour, sifted
¼ teaspoon salt, sifted
3 x 59g eggs
2 cups milk
1 teaspoon vanilla essence
30g butter, melted

1. Preheat the crepe maker for 5 minutes.
2. In a mixing bowl, combine the flour and salt.
3. In a separate bowl, whisk together the eggs, milk, vanilla and butter.
4. Stir the liquid into the dry mixture until it forms a smooth, lump free batter.
5. Pour 2 tablespoons of mixture onto the crepe maker plate and spread with the provided spatula until it forms a round crepe. Cook for 1 minute and then flip with the spatula and cook for a further minute.
6. Remove the crepe from the crepe maker plate and top with your favourite fillings.
7. To serve, fold each crepe in half and then in half again to form a triangle.

Basic Pancakes

Makes 8

2 cups plain flour, sifted
¼ teaspoon salt, sifted
2 x 59g eggs
1½ cup buttermilk
½ cup milk
1 teaspoon vanilla essence
40g butter, melted

1. Preheat the crepe maker for 5 minutes.
2. In a mixing bowl, combine the flour and salt.
3. In a separate bowl, whisk together the eggs, buttermilk, milk, vanilla and butter.
4. Stir the liquid into the dry mixture until it forms a smooth, lump free batter.
5. Pour 3 tablespoons of mixture onto the crepe maker plate and allow it to form a circle. Cook for 2 minute and then flip with the spatula and cook for a further 2 minutes minute.
6. Remove the pancake from the crepe maker plate and top with maple syrup and ice cream or lemon and sugar.

Suggested Sweet Toppings

- Berries and whipped cream
- Maple syrup and ice cream
- Preserved lemons and sugar
- Jams and spreads
- Banana and honey
- Cinnamon sugar and poached apples
- Chocolate and shredded coconut

Suggested Savory Toppings

- Cheese and fresh thyme
- Baked beans and sour cream
- Bacon and scrambled eggs
- Mushroom and gruyere cheese
- Salmon, cream cheese and capers
- Mexican beans and guacamole
- Blue cheese and baby spinach